

AMENDMENTS TO THE CLAIMS:

This listing of claims will replace all prior versions, and listings, of claims in the application:

LISTING OF CLAIMS:

1. (Currently Amended) A method of cooking with steam in a cooking oven (1) equipped with a steam generator (2, 4) comprising a water evaporation vessel (201) and a heater unit (200) in thermal contact with said water evaporation vessel (201), the method including a cooking phase (CS) during which feeding of water to said water evaporation vessel (201) is regulated and wherein said water feed regulation comprises the steps of:

detecting an increase (At) of a temperature (TB) in said heater unit (200), and

triggering feeding of water to said water evaporation vessel (201) when said temperature increase (At) is detected,

wherein water is fed by gravity by opening a water feed circuit for a predetermined time, said water circulating by gravity between a reservoir and said water evaporation vessel.

2. (Previously Presented) The steam cooking method according to claim 1, wherein a temperature increase (At) corresponding to the evaporation of a predetermined quantity of water contained in the water evaporation vessel (201) is detected

in said step of detecting a temperature increase in order to trigger said feed of water.

3. (Currently Amended) The steam cooking method according to claim 1, wherein ~~[[it]]~~ the method further includes a step of first feeding water to said water evaporation vessel (201) at the beginning (T0) of said cooking phase (CS).

4. (Previously Presented) The steam cooking method according to claim 1, wherein said temperature increase (At) is detected if said temperature (TB) exceeds a predetermined first threshold temperature (T1).

5. (Currently Amended) The steam cooking method according to claim 4, wherein said first threshold temperature (T1) is ~~significantly~~ higher than a stabilization temperature (T0) in said heater unit (200) reached when said water evaporation vessel (201) contains water and said heater unit (200) is heating said water evaporation vessel (201).

6. (Previously Presented) The steam cooking method according to claim 5, wherein said first threshold temperature (T1) is from approximately 110°C to 130°C and/or said stabilization temperature (T0) is from approximately 100°C to 120°C.

7. (Previously Presented) The steam cooking method according to claim 4, wherein a deactivation of said heating unit (200) as a safety measure is decided on the basis of said first threshold temperature (T1) and/or a safety threshold temperature (T2) being exceeded in said heater unit (200).

8. (Canceled)

9. (Canceled)

10. (Currently Amended) The steam cooking method according to claim 1, wherein [[it]] the method also includes, in a steam evacuation phase (EV), a step of continuing to heat said water evaporation vessel (201) until detection of a temperature increase (Atr) indicating that any water remaining in said water evaporation vessel (201) has completely evaporated.

11. (Withdrawn) A steam generator, in particular for a cooking oven, including a water evaporation vessel (201), a heater unit (200) in thermal contact with said water evaporation vessel (201) and means for regulating feeding of water to said water evaporation vessel (201), wherein said water feed regulation means include:

means for detecting (203) an increase (At) of a temperature (TB) in said heater unit (200), and

means for commanding (40, 23) feeding of water to said water evaporation vessel (201) if said temperature increase (At) is detected.

12. (Withdrawn) The steam generator according to claim 11, wherein said temperature increase detector means include means (203) for indicating that a first threshold temperature (T1) is exceeded in said heater unit (200).

13. (Withdrawn) The steam generator according to claim 11, wherein it also includes means (204) for indicating that a second threshold temperature (T2) is exceeded in said heater unit (200).

14. (Withdrawn) The steam generator according to claim 13, wherein said means for indicating that a first threshold temperature (T1) has been exceeded and said means for indicating that a second threshold temperature (T2) has been exceeded respectively comprise a temperature sensor (203) and a temperature limiter (204).

15. (Withdrawn) The steam generator according to claim 11, wherein said water feed control means include a solenoid valve (23) and a control circuit (40) adapted to command opening of said solenoid valve (23) for a predetermined time (D0)

if it receives from said temperature increase detector means (203) information indicating detection of said temperature increase (At).

16. (Withdrawn) The steam generator according to claim 14, wherein said temperature sensor (203) and said temperature limiter (204) are mounted on said lower portion of said block of material in thermal contact with said block of material.

17. (Withdrawn) The steam cooking oven, wherein it implements a steam cooking method according to claim 1.

18. (Withdrawn) The steam cooking oven, wherein it includes a steam generator (2, 4) according to claim 11.

19. (Withdrawn) The steam cooking oven according to claim 17, wherein it includes:

a temperature probe (30) for measuring an enclosure temperature (TR) inside an enclosure (3) of the oven (1), and

a control circuit (4, 41) for regulating said enclosure temperature (TR) by controlling said heater unit (200) as a function of a set point temperature (CS) and information supplied by said temperature probe (30).

20. (Currently Amended) The steam cooking method according to claim 2, wherein ~~[[it]]~~ the method further includes a step of first feeding water to said water evaporation vessel (201) at the beginning (T0) of said cooking phase (CS).

21. (Withdrawn) A steam cooking oven equipped with a steam generator comprising a water evaporation vessel, a heater unit in thermal contact with said water evaporation vessel and means for regulating during a cooking phase a feeding of water to said water evaporation vessel, wherein said water feed regulation means include:

means for detecting an increase of a temperature in said heater unit, and

means for triggering feeding of water to said water evaporation vessel when said temperature increase is detected.

22. (Withdrawn) The steam cooking oven according to claim 21, comprising a temperature increase detector means, wherein said temperature increase detector means include means for indicating that a first threshold temperature is exceeded in said heater unit.

23. (Withdrawn) The steam cooking oven according to claim 22, also including means for indicating that a second threshold temperature is exceeded in said heater unit.

24. (Withdrawn) The steam cooking oven according to claim 23, wherein said means for indicating that a first threshold temperature has been exceeded and said means for indicating that a second threshold temperature has been exceeded respectively comprise a temperature sensor and a temperature limiter.

25. (Withdrawn) The steam cooking oven according to claim 22, wherein said water feed regulation means include a solenoid valve and a control circuit adapted to command opening of said solenoid valve for a predetermined time if it receives from said temperature increase detector means information indicating detection of said temperature increase.

26. (Withdrawn) The steam cooking oven according to claim 21, wherein it includes:

a temperature probe for measuring an enclosure temperature inside an enclosure of the oven, and

a control circuit for regulating said enclosure temperature by controlling said heater unit as a function of a set point temperature and information supplied by said temperature probe.